

CLAIMS

1. Milk-based chewy sweet, characterised in that it comprises at least one gelatinising substance and milk.
- 5 2. Chewy sweet according to claim 1, comprising at least 1 to 10% gelatinising substance and at least 20 to 70% milk.
3. Chewy sweet according to claim 2, comprising at the most 50% milk.
- 10 4. Sweet according to any one of the preceding claims, additionally comprising at least 20 to 80% sugar syrup.
5. Sweet according to any one of the preceding claims, additionally comprising at the most 15% very fine sugar.
- 15 6. Sweet according to any one of the preceding claims, wherein the gelatinising substance is edible gelatine.
7. Sweet according to claim 6, wherein the gelatinising substance is edible pork
20 jelly.
8. Sweet according to any one of claims 1 to 7, wherein the milk is sweetened concentrated milk.
- 25 9. Sweet according to any one of claims 1 to 7, wherein the milk is an aqueous

solution of powdered milk.

10. Method for the production of milk-based chewy sweets, comprising a step of preparation of a sugar syrup by means of boiling at a temperature of between 100 and
5 120°C, a step in which the gelatinising substance is added to the boiled sugar syrup, a step of pouring the mass into moulds, and a step of gelatinising, characterised in that the gelatinising substance is added to the sugar syrup without applying heat, and in that, when the gelatinising substance has been dissolved in the syrup, the step of mixing the milk is carried out, the latter being kept at ambient temperature.

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11. Method according to claim 10, wherein the milk is sweetened concentrated milk.

12. Method according to claim 10 or claim 11, wherein the gelatinising substance
15 is edible pork jelly.

13. Method according to any one of claims 10 to 12, characterised in that after the said step of mixing the milk, there is a step of checking and regulation of the temperature of the mass, the latter being taken to, and kept at, approximately 90°C.

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14. Method according to any one of claims 10 to 13, characterised in that it includes the step of aeration of at least part of the mass before it is poured into the moulds.

25 15. Method according to any one of claims 10 to 14, characterised in that the

concentration of the mass during pouring into the moulds is kept at approximately 78°Bx.

16. Method according to any one of claims 10 to 15, characterised in that the
5 milk mixed with the mass is in a quantity of between 20 and 70% by weight of the mass.

17. Method according to claim 16, characterised in that the said milk is
concentrated milk, and has a refractometric residue of between 70°Bx and 80°Bx.

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18. Method according to claims 10 to 17, characterised in that it includes at least
one step of insertion and mixing of acidifying substances and/or flavouring
substances and/or colouring substances and/or juices in the mass, before it is poured
into the moulds.

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19. Milk-based chewy sweet, obtained according to the method in claims 10 to
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